



EVENT MENU

Fox Harb'r Resort

Let's Eat!

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“First we eat, then we do everything else.”

- M.F.K. Fisher



Vitality Breaks

Coffee Break

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VITALITY BREAKS

EARLY ENERGIZER

\$32 PER PERSON

BEVERAGES: Blended Fruit, Seasonal Berry & Yogurt Smoothies (V, GF)

SNACKS:

- Classic Nova Scotia Oat Bar (V, DF)
- Fresh Fruit, Yogurt & House Made Granola Parfait (V)
- Sliced Fresh Fruit Platter (V, GF, DF)

BEVERAGES: Freshly Brewed Coffee, Traditional, Herbal & Infused Teas

QUICK STOP

\$27 PER PERSON

SNACKS:

- Assorted Fresh Baked Muffins (V)
- Annapolis Valley Whole Fruit (V, GF, DF)
- House Made Granola Bars (V, DF)
- Fresh Baked Banana & Lemon Loaf

BEVERAGES: Freshly Brewed Coffee, Traditional, Herbal & Infused Teas

AFTERNOON DELIGHT

\$30 PER PERSON

SNACKS:

- Vegetable Crudités with House-Made Dips
- Fresh Baked Cookies
- Assorted Squares

BEVERAGES: Bottled Sparkling & Still Waters, Freshly Brewed Coffee, Traditional, Herbal & Infused Teas



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COFFEE BREAKS

SNACKS

COVERED BRIDGE POTATO CHIPS
\$48 PER DOZEN

WHOLE FRUIT – Apples, Bananas, Pears,
Oranges \$30 PER BOWL (10 PIECES)

COOKIES (Double Chocolate Chip, Chocolate
Chip, Oatmeal Raisin, White Chocolate
Macadamia Nut)
\$36 PER DOZEN

MUFFINS
\$60 PER DOZEN

ASSORTED DESSERT SQUARES
\$72 PER DOZEN

MINI SUGARED DONUT HOLES
\$24 PER DOZEN

CANDY BARS
\$5 PER BAR

HOUSE MADE GRANOLA BARS
\$60 PER DOZEN

HOUSE MADE NOVA SCOTIA OAT CAKES
\$60 PER DOZEN

BEVERAGES

COFFEE & TEA- Freshly Brewed Coffee, Traditional,
Herbal, Infused Tea
\$7 PER PERSON

FOX HARB'R SIGNATURE LEMONADE- Spruce Tip
Syrup, Kittleson's Honey, Fresh Lemon
\$30 PER LITRE (SERVES 4-6 GUESTS)

BREWED ICED TEA
\$30 PER LITRE (SERVES 4-6 GUESTS)

INFUSED WATER TOWER – Honey Dew,
Cucumber & Mint, Strawberry, Lemon & basil,
Orange, Blackberry & Ginger
\$25 PER 10 LITRES.
SERVES UP TO 40 GUESTS

ASSORTED BOTTLED JUICES
\$6 EACH

SPORT DRINK
\$5.50 EACH

MINERAL WATER
\$4.50 EACH

SPARKLING MINERAL WATER
\$5.50 EACH

SELECTION OF SOFT DRINKS
\$5 EACH

SELF-SERVE NESPRESSO STATION –
Cappuccino, Latte, Americano & Espresso
Drinks
\$8.50 PER POD (UP TO 30 PEOPLE)



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BREAKFAST

EARLY ENERGIZER

\$30 PER PERSON

BEVERAGES: Chilled Fruit Juices, Freshly Brewed Coffee, Traditional, Herbal & Infused Teas

BAKERY ITEMS: Assorted Muffins & Scones, Fox Harb'r Jam

COLD CEREALS: Selection with Skim, 2% & Almond Milks

FRESH PRODUCE: Seasonal Cut Fruit Platter

HARB'R STONE BREAKFAST

\$38 PER PERSON

BEVERAGES: Chilled Fruit Juices, Freshly Brewed Coffee, Traditional, Herbal & Infused Teas

BAKERY ITEMS: House Baked Scones, Muffins & Croissants, Fox Harb'r Jam

FRESH PRODUCE: Citrus-Mint Marinated Fruit Salad

HOT ITEMS: Farm Fresh Scrambled Eggs, Smoked Bacon, Maple Breakfast Sausages, Hash Browns, Caramelized Onions & Roasted Peppers

FOX HARB'R BUILD YOUR OWN BREAKFAST BUFFET

\$42 PER PERSON

BEVERAGES: Chilled Fruit Juices, Freshly Brewed Coffee, Traditional, Herbal & Infused Teas

PROTEINS (CHOOSE 2): Applewood Smoked Bacon, Maple Breakfast Sausage, Fishcakes with Green Tomato Chow

POTATO DISH (CHOOSE 1): Potato Rosti, Potato Hash Browns with Caramelized Onions & Peppers

EGG DISH (CHOOSE 1): Scrambled, Benedict with Country Ham, Vegetable Quiche

BAKERY ITEM (CHOOSE 1): Classic French Toast, Nova Scotia Buttermilk Pancakes

INCLUDED: Selection of House Baked Muffins, Croissants & Scones with Fox Harb'r Jams



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ON THE GO MEALS

ENGLISH MUFFIN SANDWICH

\$28 PER PERSON

INCLUDES:

Choice of: Bacon & Egg, Ham & Egg, Sausage & Egg or Mushroom, Spinach & Egg

Fresh Baked Muffin

Piece Whole Fruit

Apple or Orange Juice

HEARTY SALAD

\$34 PER PERSON

Grilled Local Chicken Breast on Tabbouleh & Tomato Salad

Cantaloupe Wedge

Bag of Kettle Cooked Potato Chips

Gluten-Free Brownie

Sanpellegrino Sparkling

PROTEIN BLAST

\$36 PER PERSON

Sliced Grilled Steak on Spinach Salad with Balsamic Dressing

Whole Banana

House Made Protein Bar

Tortilla Chips with Black Bean Salsa

Sanpellegrino Sparkling

GOLFER'S BAG

\$32 PER PERSON

SELECTION OF SANDWICHES & WRAPS:

- Smoked Turkey with Brie Cheese, Cranberry Mayo, Greens & Tomato on Panini Roll
- Black Forest Ham with Swiss Cheese, Tomato, Lettuce & Dijonnaise on Multigrain
- Chicken Caesar Wrap with Sliced Chicken, Shredded Romaine & Garlic Caesar Dressing
- Slow Roasted Beef with Horseradish Mayo, Cheddar Cheese, Lettuce & Tomato on Marble Rye
- Chicken Salad with Diced Chicken, Mayo, Tarragon on White Bread
- Vegan Wrap with Hummus, Zucchini, Tomatoes, Red Onion, Bell Peppers, Baby Arugula & Balsamic Glaze

INCLUSIONS:

- Annapolis Valley Apple
- Kettle Cooked Potato Chips
- Fresh Baked Cookies
- Sanpellegrino Sparkling



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LUNCH BUFFETS

SALAD SELECTIONS

Classic Caesar Salad

Nova Scotia Style Potato Salad (V)

Greek Salad with Crumbled Feta & Red Wine Vinaigrette (V)

Rotini Salad with Fire-Roasted Vegetables & Goat Cheese in Creamy Pesto Dressing (V)

Baby Spinach Salad with Fresh Blueberries, Toasted Almonds, & Pickled Shallots (V, GF)

Apple Fennel Coleslaw (V, DF)

Broccoli & Cheddar Salad (V, GF)

Fox Harb'r Grown Greens with Seasonal Vinaigrettes (V, GF, DF)

Caprese Salad (V, GF)

Chickpea & Bell Pepper Salad (V, GF, DF)

Moroccan Quinoa Salad (V, GF, DF)

SOUP SELECTIONS

Cinnamon Roast Butternut Squash (V, GF, DF)

Creamy Mushroom (V, GF)

Curried Chicken Vegetable

Fire Roasted Tomato Basil Bisque (V, GF)

Corn Chowder (V)

BUILD YOUR OWN SANDWICH

\$52 PER PERSON

SALADS: Choose 2 From Selections

SOUP: Choose 1 From Selections

PROTEINS: Sliced Deli Style Cold Cuts, Tuna Salad, Egg Salad, Curried Chicken Salad

VEGETABLES: Grilled Greenhouse Vegetables, Hot House Tomatoes, Leaf Lettuces, Pickles, Sweet Onion

CHEESE: Aged Cheeses

ACCOUTREMENTS: Assorted Mustards & Specialty Mayonnaise, Country Breadbasket

DESSERT BAR

BEVERAGES : Bottled Waters, Soft Drinks, Juices, Freshly Brewed Coffee, Traditional, Herbal & Infused Teas

MARITIME LUNCH

\$65 PER PERSON

SALADS: Choose 2 From Selections

MAIN DISHES: Maritime Hodgepodge, Atlantic Salmon with Maple Beurre Blanc, Shepherd's Pie, Honey & Thyme Glazed Chicken Breast

SIDES: Seasonal Steamed Vegetables, Herb Roasted Potatoes

DESSERT: Strawberry Shortcake & Blueberry Grunt

BEVERAGES: Bottled Waters, Soft Drinks, Juices, Freshly Brewed Coffee, Traditional, Herbal & Infused Teas



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LUNCH BUFFETS cont.

ITALIAN LUNCH

\$68 PER PERSON

SALADS: Choose 2 From Selections

SOUP: Choose 1 From Selections

MAIN DISHES: Beef Lasagna (Vegetarian available upon request), Butternut Squash Ravioli in Garlic Cream Sauce

ADDITIONAL: Garlic Bread, Italian Dessert Bar (Cannoli, Tiramisu, etc.)

BEVERAGES: Bottled Waters, Soft Drinks, Juices, Freshly Brewed Coffee, Traditional, Herbal & Infused Teas

SOUP & SANDWICHES

\$58 PER PERSON

SALADS: Choose 2 From Selections

SOUP: Choose 1 Selections

SANDWICHES & WRAPS: Various options (Roast Beef & Cheddar, Ham & Swiss, etc.)

DESSERT: Pastry Shop Dessert Selection

BEVERAGES: Bottled Waters, Soft Drinks, Juices, Freshly Brewed Coffee, Traditional, Herbal & Infused Teas



BUILD YOUR OWN LUNCHES

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BUILD YOUR OWN BURGER

\$52 PER PERSON

SALADS: Choose 2 From Selections.

MAIN OFFERINGS:

- Fox Harb'r 6 oz Hand Made Beef Burgers
- Breaded Chicken Breast
- Spicy Black Bean Veggie Patties

CONDIMENTS:

- Fox Harb'r Signature Condiments: Dijon Mustard, Relish, Specialty Mayonnaise, Ketchup

GOURMET TOPPINGS:

- Options include Bacon, Aged Cheddar, Swiss, Blue Cheese, Lettuce, Tomato, Onion, Goat Cheese, Guacamole, Sliced Pickles, & Jalapeños

BUNS: Artisan Buns

DESSERT: Select Pastry Chef's Creations

BEVERAGES: Bottled Waters, Soft Drinks & Juices, Freshly Brewed Coffee, Traditional & Herbal Teas

BUILD YOUR OWN SALAD

\$48 PER PERSON

GREENS: Choose from Baby Spinach, Arugula, Romaine, Mixed Greens, Kale, Radicchio

VEGETABLES: Options Include Bell Peppers, Cherry Tomatoes, Asparagus, Radish, Mushrooms, Red Onion, Broccoli, Cucumber, Roasted Beets, Shaved Brussels Sprout

FRUIT & NUTS: Options Include Strawberries, Raspberries, Blueberries, Dried Cranberries, Dried Apricots, Granny Smith Apples, Walnuts, Slivered Almonds, Pecans, Cashews

CHEESE: Choose from Old Cheddar, Gruyere, Goat Crumble, Blue Cheese, Asiago, Parmesan, Feta, Smoked Gouda, Mini Bocconcini

PROTEIN OPTIONS: Atlantic Salmon, Grilled Chicken Breast, Grilled Beef Sirloin, Vegan Lemongrass Chicken, Black Tiger Shrimp

DRESSINGS: Creamy Dressings & Vinaigrettes

DESSERT: Select Pastry Chef's Creations

BEVERAGES: Bottled Waters, Soft Drinks & Juices, Freshly Brewed Coffee, Traditional & Herbal Teas



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PLATED LUNCHES

1ST COURSE OPTIONS

\$62 PER PERSON

SOUPS:

- Fire Roasted Tomato & Basil Bisque (V)
- Fox Harb'r Signature Seafood Chowder (\$5 surcharge)
- Cinnamon Roast Butternut Squash Soup (V)
- Corn Chowder (V)

SALADS:

- Classic Caesar Salad with Herb Croutons, Garlic Dressing & Maple Bacon Bits
- Spinach Salad with Pear & Balsamic Dressing, Toasted Sunflower Seeds & Goat Cheese (V, GF)
- Wild & Gathered Greens with Cherry Tomatoes, Bell Peppers & Radishes in Honey Balsamic Dressing (V, GF, DF)

2ND COURSE OPTIONS

\$62 PER PERSON

MAIN DISHES:

- Vegetable Curry (V, GF)
- Panko Crusted Grand Bank Haddock with Lemon Dill Cream (GF)
- Mustard Glazed Seared Breast of Chicken with Pan Jus (GF)
- Ginger Beef Bowl with Rice Pilaf & Seasonal Vegetables

3RD COURSE OPTIONS

\$62 PER PERSON

DESSERTS:

- Flourless Chocolate Cake with Vanilla Cream (V, GF)
- Strawberry Shortcake with Vanilla Sponge, Mascarpone Chantilly, & Macerated Berries (V)
- Carrot Cake with Cream Cheese Icing (V, VG)
- Wild Berry Tart with Chantilly Cream & Lemon Curd

BEVERAGES: Freshly Brewed Coffee, Traditional, Herbal & Infused Teas



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RECEPTIONS

PRICES PER DOZEN

COLD CANAPÉS

VEGETARIAN OPTIONS:

- Fox Harb'r Greenhouse Heirloom Tomato Bruschetta with Balsamic Glaze (V) - \$41
- Compressed Watermelon & Feta Salad on a Spoon (V) - \$41
- Caprese Salad Skewer (V) \$42
- Sautéed Mushroom & Herb Medley with Cream Cheese on Toasted Baguette (V) - \$45
- Whipped Blue Cheese & Grilled Pear Crostini - \$42
- Garlic Herb Cream Cheese & Avocado Toast - \$42

MEAT & SEAFOOD OPTIONS:

- Salmon Lox on Toast Points with Caper Cream Cheese & Citrus Gel - \$45
- Mini Atlantic Lobster Rolls on Brioche with Citrus Aioli - \$68
- Fresh Shucked Malagash Oysters on the Half Shell with Raspberry Mignonette (GF, DF) - \$62
- Sesame Seared Ahi Tuna with Wasabi Aioli on Cucumber (V, GF) - \$58
- Shaved Beef & Caramelized Onion Crostini with Horseradish Aioli - \$52
- Fig Jam & Goat Cheese Toast with Prosciutto - \$48

HOT CANAPÉS

VEGETARIAN OPTIONS:

- Vegetable Spring Rolls with House Made Plum Dipping Sauce (V) - \$42
- Mini Vegetable Samosas with Curried Apple Chutney (V) - \$42

HOT CANAPÉS cont.

MEAT & SEAFOOD OPTIONS:

- Lobster Risotto Cakes - \$52
- Teriyaki Glazed Beef or Chicken Skewers (GF) - \$48
- Cape Breton Crab Cake with Chipotle Aioli - \$52
- Maple Glazed Bacon Wrapped Digby Scallops (GF, DF) - \$56
- Lamb Kofta Kabobs - \$58
- Lobster Mac & Cheese Bites - \$62
- Wagyu Meatballs in Marinara Sauce - \$58
- Sticky Bourbon Pork Belly Bites with Cucumber - \$48

Platters & Boards

BASED ON 20 PPL MINIMUM

Seafood & Shellfish Platter (GF,DF) - \$225

Atlantic Smoked Salmon with Classic Garnishes - \$230

Chilled Shrimp Cocktail with Cocktail Sauce - \$210

Cheese Board: Local & Imported Cheeses (V) - \$160

Crudites, Pita Bread & Hummus (V) - \$125

Fresh Fruit with Greek Yogurt Honey Dip (V, GF, DF) - \$130

Deluxe Charcuterie Board: Selection of House Made & International Salamis, Cured Meats, Cheese & Condiments - \$195



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RECEPTIONS cont.

CHEF ATTENDED STATIONS

FLAMBE STATION (GF,DF): \$580
8 Dozen (4 Dozen Tiger Prawn & 4 Dozen Nova Scotia Scallops). Additional Scallop or Prawns (Please Specify) **\$48 Per Dozen**

MALAGASH OYSTER BAR (GF,DF) \$560
8 Dozen Oysters & Assorted Condiments. Additional Oysters **\$42 Per Dozen**

PAN SEARED CRAB CAKES \$580
8 Dozen Crab Cakes (2oz Each). Additional Crab Cakes **\$42 Per Dozen**

CARVERY STATION (GF)
\$560 BASED ON 20 PERSON MINIMUM

- Brined Holdanca Farms Grass Fed Turkey Breast
- Atlantic Salmon Wellington with Dill Buerre Blanc
- Maple Glazed Pork Loin
- Bourbon Glazed Pork Belly
- Slow Roast AAA Beef Striploin (+20.00)

IBERICO HAM CARVING STATION
\$625 BASED ON 20 PPL MINIMUM
Selection of House Made & International Salamis, Cured Meats, Cheese & Condiments

MASHED POTATO STATION: \$22 PER PERSON

- Potato Options: Yukon Gold, Sweet, & Russet Potatoes
- Toppings: Smoked Bacon, Lobster, Shrimp, Beef Gravy, Caramelized Onions, Sautéed Mushrooms, Roasted Garlic, Chives, Cheddar Cheese, Sour Cream

MUSSEL STATION: Choose three flavors \$25 PER PERSON

- Marinara
- Garlic & White Wine
- Garlic Cream
- Beer & Bacon
- Thai Curry
- Coconut Lime

DESSERT SELECTIONS

SELECTION OF HOUSE MADE DESSERTS
\$15.00 PER PERSON
MINIMUM: 10 PEOPLE
Includes a variety of items: Cakes, Mousses, Tarts, Bars & Squares

SELECTION OF HOUSE MADE PETIT FOURS I
\$48.00 PER DOZEN

MINIMUM: THREE DOZEN

Options May Include:

- Chocolate Eclairs
- Opera Cake
- Bon Bons
- Mini Tarts
- Mini Cheesecakes
- Other Treats

SPECIAL DIETARY ACCOMMODATIONS

Vegetarian, Gluten Free, & Dairy Free options are available upon request.



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BUFFET DINNERS

A TASTE OF THE MARITIMES

\$158 PER PERSON

SALADS: Choose 3 from selections.

MAIN DISHES:

- Cold Smoked Salmon Platter with Cream Cheese, Capers & Red Onion
- Classic Nova Scotia Hodge Podge
- Crisp Fried Haddock with Rich Dill Cream Sauce
- Roast Leg of Lamb with Blueberry Demi Glace
- Fresh Cooked Lobster (1 per person)

SIDES: Mashed Potatoes, Fresh Lightly Steamed Seasonal Vegetables, Country Bread Basket with Butter

DESSERTS: Selection of Apple Crumble, Blueberry Grunt, Lemon Tarts

Beverages: Freshly Brewed Coffee, Traditional, Herbal & Infused Teas

SUNSET BBQ

\$138 PER PERSON

SALADS: Choose 2 from selections.

MAIN DISHES:

- PEI Blue Dot Strip Loin in Red Wine Jus
- Breast of Holdanca Farms Chicken with Chipotle BBQ Sauce
- Seared Filet of Sustainable Blue Salmon with Maple Glaze
- Slow Braised Pork Ribs with House Made BBQ Sauce

SIDES: Herb Roasted Potatoes Tossed in Warm Bacon Dijon Vinaigrette, Fresh Lightly Steamed Seasonal Vegetables, Country Bread Basket with Butter

DESSERTS: Selection of Pastry Chef's Creations

Beverages: Freshly Brewed Coffee, Traditional, Herbal & Infused Teas

SURF & TURF

\$158 PER PERSON

SALADS: Choose 3 from selections.

MAIN DISHES:

- Signature Seafood Chowder
- Chilled Seafood Platter
- Deluxe Charcuterie Platter
- Seared Filet of Sambro Halibut with Cream Sauce
- Garlic Sautéed Black Tiger Shrimp
- PEI Blue Dot Beef Striploin with Red Wine Jus
- Breast of Holdanca Farms Chicken with Wild Mushroom Jus

SIDES: Truffle Infused Roast Fingerling Potatoes, Fresh Lightly Steamed Seasonal Vegetables, Country Bread Basket with Butter

DESSERTS: Selection of Pastry Chef's Creations

Beverages: Freshly Brewed Coffee, Traditional, Herbal & Infused Teas

BUILD YOUR OWN BBQ

\$148 PERSON

CHEF ATTENDED \$150/HR

Salads: Choose 3 from selections.

Proteins: Choose 4 from options:

- PEI Blue Dot Striploin
- Grilled Herb Crusted Lamb Chops
- BBQ Pork Back Ribs
- Local Bratwursts
- Sausages
- Holdanca Chicken Breast
- Shrimp & Scallop Brochettes
- Marinated Tofu with Bell Pepper & Cherry Tomato Brochettes

SIDES: Herb Roasted Potatoes, Grilled Corn on the Cob, Country Bread Basket with Butter

DESSERTS: Selection of Pastry Chef's Creations

Beverages: Freshly Brewed Coffee,

Traditional, Herbal & Infused Teas



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LOBSTER BOIL

\$142 PER PERSON

SALADS: German Style Potato Salad, Apple Fennel Coleslaw (V, DF), Rotini Salad, Fire-Roasted Vegetables & Goat Cheese in Creamy Pesto Dressing (V)

MAIN DISHES:

- Boiled 1 lb Nova Scotia Lobster (1 per guest, Chef Attended)
- PEI Blue Dot Strip Loin with Forest Mushroom Jus

Sides: Grilled Corn on the Cob, Country Bread Basket with Butter

Desserts: Selection of Pastry Chef's Creations

Beverages: Freshly Brewed Coffee, Traditional, Herbal & Infused Teas

ITALIAN NIGHT

\$148 CHEF ATTENDED

SALADS: Rotini Salad, Fire-Roasted Vegetables & Goat Cheese in Creamy Pesto Dressing (V), Classic Caesar Salad, Caprese Salad (V, GF)

MAIN DISHES:

- Chef Attended "Create Your Own Pasta Station" (Rotini & Fettuccini Pasta, Garlic Cream, House Made Tomato Compote & Pesto Sauces)
- Toppings: Peppers, Goat Cheese, Tomato, Kalamata Olives, Roast Garlic, Spinach Chiffonade, Prawns, Parmesan Cheese, Roasted Chicken
- Beef Lasagna (Vegetarian available upon request)
- Roast Breast of Chicken with Pesto Glaze
- Olive Oil Tossed Vegetables

ADDITIONAL: House Baked Focaccia

DESSERT: Build Your Own Cheesecake Bar (Selection of cheesecakes & toppings)

Beverages: Freshly Brewed Coffee, Traditional, Herbal & Infused Teas



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PLATED DINNERS

THREE COURSE \$110/ FOUR COURSE \$130

CHOICE OF SOUP

Fox Harb'r Hot House Tomato & Basil Soup (V)

Maple Infused Butternut Squash Soup with Cinnamon Cream (V)

Fox Harb'r Signature Nova Scotia Lobster Brandy Bisque with Tarragon Oil

Fox Harb'r Signature Chowder (\$5.00 surcharge)

CHOICE OF SALAD

Classic Caesar Salad with Parmesan, Croutons & Bacon Bits

Sliced Tomato & Fresh Mozzarella Salad with Cold Pressed Olive Oil, Basil Oil & Balsamic Reduction (V)

Baby Spinach Salad with Blueberries, Pickled Shallots, Toasted Almonds & Goat Cheese in a Balsamic Vinaigrette (V, GF)

Wild & Gathered Greens with Cherry Tomatoes, Sunflower Seeds & Peppers in a Fireweed Honey & Red Wine Vinaigrette (V, GF, DF)

CHOICE OF APPETIZER

Braised Atlantic Beef Short Rib with Soft Herb Scented Polenta & Red Wine Jus (GF)

Pan Seared Digby Scallops with Caldera Whiskey Glaze & Butternut Squash Reduction (GF, DF)

Butternut Squash & Goat Cheese Filled Ravioli with Smoked Tomato Puree & Wilted Spinach (V)

APPETIZER CONTINUED

Eggplant Parmesan with Grilled Asparagus & Pomodoro Sauce (V, VG, GF)

Fresh Lobster & Avocado Tower with Citrus Emulsion (GF) (\$7.00 surcharge)

CHOICE OF ENTRÉE

Curried Chickpea & Bell Pepper Ragout on Coconut Scented Basmati Rice (V, GF, DF)

Seared Filet of Sustainable Blue Salmon with Mashed Potatoes & Lemon Beurre Blanc (GF)

Pan Seared Filet of Sambro Halibut with Asparagus, Mascarpone Risotto & Dill Cream (GF)

Roast Breast of Chicken Stuffed with Asparagus & Goat Cheese Wrapped in Prosciutto, with Truffle Mashed Potatoes & Natural Jus (GF)

6oz Filet of Beef Tenderloin with Mushroom Crust, Truffle Mashed Potatoes, Grilled Asparagus & Red Wine Jus (\$20.00 surcharge) (GF)

"Surf & Turf": Butter Poached Lobster Tail & 5oz Beef Tenderloin with Truffle Mashed Potatoes & Cognac Jus (\$30.00 surcharge) (GF)

CHOICE OF DESSERT

Flourless Chocolate Cake with Lemon Curd & Sour Cherry Compote (V, GF, DF)

Amaretto Cheesecake with Fresh Berries & Sugar Moon Maple Sauce (V)

Myer Lemon Tart with Raspberry Salad (V)

Oxford Blueberry Gateaux with Lemon Cream (V)



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LATE NIGHT SNACKS

THE MUNCHIES (V)

\$10 PER PERSON

Assorted Chips & Dips
Cookies

CANAPÉ PLATTERS

PRICES PER DOZEN

Mini Atlantic Lobster Rolls with Citrus Mayo & Chives – \$62

Yellow Curry Marinated Chicken Skewers (GF, DF) – \$48

Teriyaki Beef Skewers (GF, DF) – \$48

Fox Harb'r Heirloom Tomato Bruschetta (V) – \$38

Butcher's Block AAA Beef Cheeseburger Sliders (with Aged Cheddar, Bacon, Onion Jam, & Mayo) – \$58

Chicken Wings with Ranch Dip & Sweet Chili Sauce – \$32

Buttermilk Chicken Sliders with Chipotle Aioli & Maple Bacon – \$54

BUILD YOUR OWN NACHO BAR (V)

\$15 PER PERSON

TOPPINGS: Peppers, Onions, Tomatoes, Olives, Queso Sauce, Salsa & Sour Cream

POUTINE BAR

\$15 PER PERSON

Fries Topped with Beef Gravy & Cheese

PIZZA PARTY (GF/V ON REQUEST)

\$21 PER PERSON

Variety of Pizzas: Cheese, Pepperoni, BBQ Chicken, Mushroom & Caramelized Onion

DONAIR STATION

\$18 PER PERSON

CHEF ATTENDED \$150/HR

Spiced Ground Beef with Pita Bread, Diced Onions & Tomatoes, Sweet Garlic Sauce

SUNDAE STATION (V)

\$15 PER PERSON

Ice Cream Options: Vanilla & Chocolate

Toppings: Hot Fudge Sauce, Berry Compote, Variety of Other Toppings



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Plated Lunches

Receptions

Buffet Dinners

Plated Dinners

Late Night Snacks

Beverage Service

BEVERAGE SERVICE

All beverage charges will be based on the listed price on consumption, per each beverage and must be provided by Fox Harb'r Resort. Outside wine, beer or liquor is not permitted under any circumstance.

WHITE WINE (By the Bottle)

Tolten – Sauvignon Blanc	\$48.00
Montes – Sauvignon Blanc	\$58.00
Fox Harbr – Estate Blend	\$55.00
Jost Tidal Bay – Blend	\$65.00
Gnarly Head – Chardonnay	\$68.00
Tavernello – Pinot Grigio Organic	\$52.00

RED WINE (By the Bottle)

Tolten – Cabernet Sauvignon	\$48.00
Josh Cellars – Cabernet Sauvignon	\$74.00
Toro Bravo – Tempranillo/Merlot	\$48.00
Santa Rita Reserve – Pinot Noir	\$58.00
La Posta Vineyard – Blend/Malbec	\$65.00

SPARKLING WINE (By the Bottle)

Luna Argenta – Prosecco	\$60.00
Fox Harbr Cuvee Brut	\$65.00
Moet & Chandon – Champagne	\$166.00

WINES BY THE GLASS

Tolten- Sauvignon Blanc	\$10.00
Tolten- Cabernet Sauvignon	\$10.00
Fox Harbr Cuvee Brut	\$12.00

BEER

DOMESTIC

Keith's	\$9.00
Michelob Ultra	

INTERNATIONAL

Modelo	
Stella	\$10.00

CRAFT

Fox Trot Lager	
Nine Locks Frig Off IPA	\$10.00
Annapolis Cider Company – The Classic	

COCKTAILS (Ready to Drink)

\$12

Blueberry Mojito: White Rum, Lime, Blueberry, Mint, Simple Syrup

Cherry Fizz: Carbonated Water, Vodka, Cherry Juice

Lequille Iced Tea

Dillon's Gin

COCKTAILS

\$12

Caesar

Mimosa

John Daly
Dark & Stormy

Moscow or Mexican mule

COCKTAILS

\$14

Aperol Spritz

Limoncello Spritz

St Germain Spritz

Fox Harb'r Old Fashioned

HOUSE BRANDS (1OZ)

\$10

Still Fired Vodka

Still Fired Fundy Gin

Hornitos Plata Tequila

Bacardi White Rum

Appleton Estate Signature Blend Rum

Caldera Whiskey

Canadian Club Rye

Maker's Mark Bourbon

Johnnie Walker Red

PREMIUM BRANDS (1OZ) Grey

\$14

Goose Vodka

Hendricks Gin

Compass Royal Gin

Crown Royal Whiskey

Johnnie Walker Black

Knob Creek Rye

Woodford Reserve Select Bourbon



LABOUR RATES

Bartender fee if consumption is under \$400 (within a 2hr period)	\$120/bar
Cashier for cash bar (min.4 hours)	\$40/hr
Canadian Statutory Holidays (min \$360)	
Meetings, breakfasts, lunch & receptions	\$10/person
Dinner	\$15/person
Revisions to contracted setup after room set	\$40/hr
Chef Carver/ Cooking Station (one chef per 100 guests)	\$150/chef